

# MOKADOR

• 100% STRAORDINARIO •

100%  
TRADIZIONE



100% ITALIANO

100% GUSTO



100% CERTIFICATO



100% Qualità

100%  
GARAN-  
TITO



100%  
SAPERE

BEANS

A woman with brown hair, smiling broadly, is shown in profile from the chest up. She is wearing a light blue button-down shirt. In the background, a white coffee cup is visible on a table. The scene is set in a cafe or restaurant with a blurred background.

01

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THE ORIGINAL TASTE

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# THE BEANS, THE ORIGINAL TASTE OF UNRIVALLED QUALITY.

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Mokador selects only the best plantations in the world to create its own blends. Mokador blends are created with the guidance of experts in the green coffee sector in order to create the right formula and blends of the different coffee varieties.

The consistency of the performance in the cup and an optimal dispensing rate enable the maximum amount of coffee to be dispensed.



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**01. SENSORIAL QUALITIES IDENTICAL OVER TIME**

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**02. CONSTANCY OF YIELD IN THE CUP**

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**03. OPTIMAL EXTRACTION YIELD**

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The background is a dark blue t-shirt. On the left, there is vertical white text that reads "100% NY STR". In the center, the number "02" is printed in a large, white, sans-serif font. To the right of the number is a circular logo with a dashed white border. Inside the logo, the words "SO. ITALIANO" are written in a white, serif font, following the curve of the circle. The logo also features a small portion of the Italian flag's colors (green, white, and red) at the top.

02

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THE TECHNOLOGY

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# THE PACKAGING TECHNOLOGY

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In 2017 Mokador set up a new packaging plant dedicated to 500 gr. and 1000 gr. coffee beans products. Thanks to its special packaging technique that enables to preserve the freshness and the fragrance of the blends, this new plant has significantly improved the production performances.

This technique involves leaving a little empty space named **“soft vacuum”** in the packaging with a one-way valve, which guarantees an internal controlled atmosphere with an O<sub>2</sub> oxygen content < 10 %.

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## NEW PACKAGING TECHNOLOGY

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FRESHNESS AND FRAGRANCE OF THE BLENDS  
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INTERNAL CONTROLLED ATMOSPHERE



# EXTRA CREAM / EXTRA CREAM N / EXTRA CREAM S



1 KG

**CSQA**  
PRODOTTO CERTIFICATO  
DTP n° 114 – CERT. n° 58776

A blend of sought-after Arabica and Robusta coffee varieties, selected according to very strict controls, that always ensures a high quality Italian espresso. Perfect for those who love an espresso with a pleasingly bitter and full-bodied taste.

*Recognised in the cup by this:*

- Thick taste and texture.
- Very persistent and thick dark-coloured froth.
- Decisive, full and rounded taste.
- Intensely structured body.
- Intense toasted Aroma.

EXTRA CREAM	EXTRA CREAM N	EXTRA CREAM S
Traditional "Italian" Roasting	Medium Roasting	Dark Roasting

AROMA **3**    BODY **5**    TASTE **4**    INTENSITY **3**

## **MOKADOR SRL**

Via Prov.le Granarolo 139 48018 Faenza (RA)

tel +39 0546 22422 fax +39 0546 28209

[mokador@mokador.it](mailto:mokador@mokador.it) [www.mokador.it](http://www.mokador.it)

